

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	PROVISIONS	36	0	No	
	TWO LIGHTS WERE NOT WORKING IN THE FISH FREEZER. Bulbs replaced and program reinforced for verifying and replacing lights				
2	DECK 3 GALLEY	26	3	Yes	
	THE SOUP KETTLE HAD A HEAVY FOOD RESIDE NOTED IN THE DRAIN. Additional training for utilities conducted. Verification carried out of all necessary equipment to conduct this cleaning.				
3	DECK 3 GALLEY	33	1	No	
	THE DECK TILES THROUGHOUT THE GALLEYS WERE CRACKED, NOT ADEQUATELY GROUTED AND OVERALL IN DISREPAIR AND HARD TO CLEAN. THE DECKS ARE TO BE REPLACED IN DRY DOCK. Tiles already on order for repair during dry dock				
4	GALLEYS GENERAL	33	1	No	
	MOST OF THE FLOOR DRAINS WERE SOILED AND HAD CHIPPED PAINT MAKING THEM HARD TO CLEAN. On work plan for dry dock				
5	GALLEY 3	26	3	Yes	
	THE HOBART COLLAR (O RING) WAS SOILED WITH FOOD DEBRIS, MOISTURE AND RUST. O rings have been removed, de-rusted and properly cleaned. This will be monitored and inspected on weekly routine inspections				
6	AFT GALLEY DECK 3	26	3	Yes	
	THE FRYER COILS WERE ENCRUSTED WITH FOOD DEBRIS. Cleaning procedures re-enforced as well as training in the correct use of proper chemicals for this task				
7	GALLEY GENERAL	21	1	No	
	SOFT PEELING SEALANT WAS NOTED THROUGHOUT THE GALLEYS ON NON FOOD CONTACT EQUIPMENT SURFACES. Ongoing program to repair and replace this sealant to prevent peeling				
8	GALLEY DECK 3	33	1	No	
	THE DECK FLOOR DRAIN BELOW THE STEAM TABLE WAS SOILED. Program in place for cleaning of floor drains				
9	BAKERY	19	0	No	
	ONE TRAY OF MINI ROLLS WERE NOTED UNCOVERED IN THE WALK-IN. Corrected and ongoing supervision and inspection to re-enforce the policy of all food being covered				
10	MANITOWAC ICE MACHINES -GENERAL	20	0	No	
	ALL OF THE ICE MACHINES THAT WERE LOOKED AT DURING THE SURVEY CONTAINED A FOAM SEALANT BETWEEN THE TECHNICAL CUBER PORTION AND ICE BIN. THE FOAM WAS SATURATED AND WAS LOCATED ALONG THE BACK SEAM OF THE ICE CUTE (FOOD CONTACT AREA). MOST OF THE MACHINES WERE SEALED WITH A SOFT SEALANT WITHIN THE FOOD CONTACT AREA OF THE ICE BIN WHERE THE TOP OF THE MACHINE JOINS THE BIN. MOST OF THIS SEALANT WAS PEELING AND NO LONGER Consulting with our internal Public Health officer for a solution to foam. Facilities division and ref engineers to work on peeling sealant				
11	DECK 4 GALLEY	39	0	Yes	
	ONE LIVE ROACH WAS NOTED WITHIN THE TECHNICAL AREA BEHIND THE SERVICE LINE. As with all sightings – recorded in cockroach log and are sprayed by Ecolab				
12	GALLEY-4TH DECK	38	0	No	
	THE FRYER HAD BEEN OUT OF ORDER FOR MORE THAN 2 MONTHS. Awaiting parts – fryer will be repaired as soon as they arrive				

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13	STAFF MESS	27	0	No	THE TECHNICAL AREAS WERE DIRTY. Maitre D' s program for inspections re-enforced. Additional training for new hires in progress
14	ICE STATION 2.582	26	3	Yes	THE ICE MACHINE CUBER AREA WAS SOILED WITH MILDEW. Program for verifying all ice machines by ref. Engineers and Facilities department s. Regular inspection with inspection log
15	ICE STATION 2.582	20	0	No	FOAM SEALANT WAS NOTED BETWEEN THE TECHNICAL/CUBER PORTION OF THE ICE MACHINE AND THE ICE BIN (FOOD CONTACT AREA) WITHIN THE ICE BIN. THE FOAM SEALANT WAS SATURATED. As above – looking for a solution to this
16	ICE STATION 2.582	20	0	No	THE DESIGN OF THE ICE MACHINE WAS NOT EASILY CLEANABLE. Looking into solution for this
17	BELL BOX	28	0	No	ICE BUCKETS WERE STORED ON THE DECK IN THE DISHWASH AREA. Corrected and ongoing supervision
18	SCHOONER BAR	26	3	Yes	THE CAPPUCCINO MACHINE SPLASH AREA WAS SOILED. Cleaning schedule reviewed and necessity for regular supervision and inspection re-enforced
19	SCHOONER BAR	27	0	No	THE TECHNICAL AREAS WERE DIRTY. Cleaning schedule reviewed and necessity for regular supervision and inspection re-enforced
20	POOL BAR	26	3	Yes	THE ICE MACHINE CUBER AND FOAM SEALANT BETWEEN THE TWO SECTIONS OF THE ICE BIN WERE DIRTY/MOLDY. Cleaned and procedure in place for regular cleaning and verification
21	POOL BAR	33	1	No	THE FLOOR DRAINS WERE SOILED. Difficult to clean area – solution being sought and regular cleaning program in place
22	POOL BAR	19	0	No	A BULK CONTAINER OF STRAWBERRY DAIQUIRI AND PINA COLA MIX WERE STORED UNCOVERED IN THE BELOW COUNTER FREEZER UNIT. Re-enforcement of ongoing training and supervision
23	POOL BAR	33	1	No	HOSES WERE ON THE DECK MAKING THE AREA HARD TO CLEAN WITHIN THE TECHNICAL AREA OF THE FLOOR DRAIN. Moving of hoses in progress
24	PROVISIONS-MEAT PREPARATION	26	3	Yes	SHEET PANS WERE SOILED WITH A GREASY RESIDE IN THE MEAT PREPARATION ROOM. Ongoing training and supervision to avoid repeat

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25	WINDJAMMER - GALLEY	33	1	No	THE SCUPPERS IN FRONT OF THE TILTING PANS WERE CORRODED. Scuppers to be replaced with stainless steel during dry dock
26	WINDJAMMER - DISHWASH	22	2	No	THE RIGHT FINAL RINSE NOZZLE WAS CLOGGED. THIS WAS CORRECTED DURING THE INSPECTION. Corrected and ongoing program to verify nozzles
27	WINDJAMMER - DISHWASH	22	2	No	FOOD DEBRIS WAS NOTED ON THE FINAL RINSE SIDE OF THE CURTAIN. Curtains cleaned and importance of verifying and supervision re-enforced with utilities and kitchen stewards
28	WINDJAMMER - DISHWASH	22	2	No	UTENSILS WERE NOT PROPER PLACE IN THE RACK AS THEY WENT THROUGH THE DISHWASH MACHINE. Ongoing training and supervision
29	WINDJAMMER - GLASSWASH	22	2	No	CUPS WERE NOT PLACED IN THE APPROPRIATE GLASS HOLDING RACKS AS THEY WENT THROUGH THE GLASSWASH MACHINE. Ongoing training and supervision
30	WINDJAMMER - HANDWASH STATIONS	29	0	Yes	PIECES OF STRAWBERRY, PAPER AND OTHER ITEMS WERE FOUND IN THE HANDWASH SINKS WASH BASIN. Supervisors requested to observe areas carefully to try to find cause of this and address immediately
31	WINDJAMMER GENERAL	21	1	No	SEVERAL OF THE GASKETS ON THE UNDERCOUNTER REACH-IN REFRIGERATORS WERE IN POOR CONDITION. Ongoing inspection and work requests to repair and replace these
32	SWIMMING POOL	*	0	No	THE CURRENT CHART THAT IS USED FOR CONVERTING MILLIVOLTS TO PPM DOES NOT HAVE THE APPROPRIATE PH RANGE OF 7.2 Chart to be changed
33	VENTILATION	*	0	No	THE VESSEL SHOULD DOCUMENT THE CLEANING THAT IS BEING DONE ON THE HEATING/COOLING UNITS. (I.E. CLEANING PROCEDURES OR TECHNIQUES USED) Cleaning procedures and techniques document in the process of being produced
34	CORRECTIVE ACTION STATEMENT	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .